

Petrossian Caviars

ROYAL KALUGA 199/oz TSAR IMPERIAL OSSETRA 185/oz IMPERIAL DAURENKI 175/oz

CRÈME FRAICHE, SHALLOT, CHOPPED EGG, CHIVE, BLINI

Downtown Caviar Egg Salad

14g IMPERIAL OSETRA, CRÈME FRAICHE CREAMED EGG, BRIOCHE, 99

Beginnings

GAMBERETTO	23
TEXAS WILD SHRIMP, MARINATED ARTICHOKE OLIVE SALAD, ROSEMARY FOCACCIA CROSTINI	
POLIPETTI ARROSTITI	23
CHARRED OCTOPUS, SQUID INK SPAGHETTI, FAVA BEAN, BLISTERED TOMATO, CALABRESE PAINT	
GRANCHIO	29
JUMBO LUMP BLUE CRAB TART, FIRE ROASTED ATKINSON FARM CORN, WILD RAMP OIL	
CARPACCIO	24
TEXAS PRIME WAGYU X, HORSERADISH RICOTTA, PICKLED LILY MUSHROOM, 1836 OLIVE OIL	
TONNO *	25
#1 YELLOWFIN TUNA, LIMONCELLO, PASSION FRUIT, ALLIGATOR PEAR, BENNE SEED LAVASH	
FEGATO	32
SEARED ROUGIE FOIE GRAS, ONION JAM GALETTE, FOIE GRAS FONDUE, STRAWBERRY PORT	

Insalate

BURRATA DI PUGLIA	18
LOUISIANA FARMER'S TOMATO, CUCUMBER RIBBONS, ALLIGATOR PEAR, BALSAMICO BIANCO DIMMIT COUNTY OLIVE OIL	
LATTUGA	14
ROMAINE CHIFFONADE, BOQUERONE CROSTINI, PARMESAN RIBBONS, CAESAR DRESSING	
SEDANO	13
CRISP SHAVED CELERY, FENNEL BULB, PECORINO ROMANO, MEYER LEMON VINAIGRETTE	



Chef Danny Trace

PASTA

SPAGHETTI AL TARTUFO NERO	59
CACIO PEPE, PARMIGIANO REGGIANO, DR DELICACY ITALIAN BLACK TRUFFLE TABLESIDE	
AGNOLOTTI DI GRANCHIO	42
JUMBO LUMP BLUE CRAB, FIRE ROASTED ARTICHOKE, FENNEL BULB, VERMENTINO BIANCO	
PAPPARDELLE AL CONIGLIO	39
WILD BLACK MOREL MUSHROOM, FOREVER BRAISED HILL COUNTRY RABBIT BOLOGNESE	
FRUTTI DI MARE	55
BLUE CRAB STUFFED FLOUNDER, TEXAS SHRIMP, POTENTE SPAGHETTI, SAFFRON BRODO	

PESCE

BRANZINO	39
CAST IRON SEARED SEA BASS, FARMER'S VEGETABLE CONFETTI, PETITE PEA SPROUT	
CAPELANTE	59
DIVER SCALLOPS, TEXAS SWEET SPRING CORN RISOTTO, CHERRY BELLE SPARKLER RADISH	
GRANCHIO	59
LOUISIANA SOFTSHELL CRAB, MEDITERRANEAN COUS COUS SALAD, MEYER LEMON TARTAR	

CARNE

ANATRA	49
ROHAN DUCK BREAST, ATCHAFALAYA CRAWFISH FRIED RICE, CHARRED PLUM SAUCE	
FILETTO DI MANZO *	82
10 oz ARGENTINE BEEF FILET MIGNON, WHIP POTATO, FARMER'S VEGETABLE, BORDELAISE	
LOMBATA *	95
PRIME TEXAS WAGYU STRIP, LYONNAISE POTATO, BACON LARDON, GARLIC SALMORIGLIO	
AGNELLO *	89
PATAGONIA LAMB CHOPS, GIGANTES BEAN SALAD, ANDEAN POTATO, MARSALA JULEP	
VITELLO	85
PERIGUEUX VEAL CHOP, POLENTA BIANCA, FAVA BEAN, MOREL, GREEN PEPPERCORN	
BISTECCA ALLA FIORENTINA *	MKT
44 oz PRIME BEEF PORTERHOUSE, APPLEWOOD BACON, TEXAS SPRING VEGETABLES, ROSEMARY MARBLE POTATO	

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS